

# Quit Knocking; Become a Booster

Just a few of the many, many reasons we have for believing in Ogden and her great future--an invitation to join the Booster Club



## A Large Quantity of ROOFING For Sale Cheap

A PORTION SLIGHTLY SCORCHED BY  
FIRE.

CALL AND SEE STOCK AND GET OUR  
PRICES.

**Lambert Paper Co.**  
2374 Wall Avenue. Ogden, Utah

**LADIES** You get the best goods, both  
in purity and quality, when  
you use  
**Riverdale High Patent Flour**  
Sold by All Leading Dealers  
**Ogden Milling & Elevator Co.**  
OGDEN, UTAH

**Blanket Season Is Here**  
We have recently installed a NEW AND  
IMPROVED SYSTEM of washing and dry-  
ing WOOL BLANKETS which leaves them  
as soft and fluffy as new.

Money back if you are not pleased.

**TROY LAUNDRY**

"Better by  
test than  
all the  
rest."

Order from  
your Ogden  
dealer

A Utah Product for Utah People.

**Ogden Becker Brewing & Malting Co.** Utah

**BUY THE CEMENT THAT IS BEST  
BY TEST.**

MADE BY  
**OGDEN PORTLAND CEMENT CO.**  
FOR SALE BY  
The Old Reliable Dealers,  
**THE ECCLES LUMBER CO.**  
We are also prepared to furnish  
everything needed in first class build-  
ing material. Why pay OUR PRICE  
for INFERIOR GOODS? Take our ad-  
vice—Don't do it.  
W. P. MONSON, Manager.

## Beer Made In Ogden Is Winning Big Market

Becker Brewing & Malting Company Has One of the Largest Plants  
in the West, Equipped With the Most Modern Machinery—Cleanliness  
is Written Into Every Department of the Large Establishment Where 70  
Persons Find Lucrative Employment.

Ogden is the home of a number of  
manufacturing establishments that  
have for their markets cities and  
towns throughout the inter-mountain  
country, where the Ogden firms, by  
putting out superior products, are  
able to sell in competition with larger  
and older established houses. That  
they are able to do this, is an indi-  
cation of the progressivism and busi-  
ness ability of the people who reside  
here and presents proof of the possi-  
bilities of this city as a manufactur-  
ing center.

One of the largest establishments  
in the city, that does not rely wholly  
upon the city for the sale of its prod-  
ucts, is the Becker Brewing & Malting  
company which has enjoyed rapid  
growth during the twenty-four years  
of its history.

The plant now is one of the largest  
west of Omaha and has made a favor-  
able reputation for itself throughout  
this country.

There may be an inclination on the  
part of some to take offense at the  
boosting of a brewery, but that this  
business is given a boost is no more  
than fair in a series of articles on  
the manufacturing establishments of  
Ogden.

The brewery furnishes employment  
to a number of men, buys the prod-  
ucts of the farmers in the community  
and turns out such a product that  
the money that might have gone east  
to enrich some other community re-  
mains at home. The men who direct  
the affairs of the business are among  
the most loyal boosters for the city.

The plant of the Becker Brewing &  
Malting company consists of several  
brick buildings of modern construc-  
tion and covers several acres of  
ground in the northwestern part of  
the city. Established in 1890, in a  
small building, the business of the  
company has grown to such an ex-  
tent that 75 men are employed the  
year around and the annual capacity  
of the plant is 75,000 barrels of beer.

From the farmers of this district  
75 to 100 carloads of barley are pur-  
chased and, as only the best quality  
of grain is used, the highest market  
price is paid.

By putting out a product that will  
compare favorably with the very best  
breweries, the company has been able  
to reach out from Ogden and secure  
the business from surrounding cities.

thereby bringing to Ogden money that  
would have gone elsewhere.

The brewery is equipped with the  
latest machinery for the brewing of  
beer and the company has its own  
ice plant which, in addition to sup-  
plying the refrigeration necessary for  
the plant, is large enough to turn out  
20 tons of ice per day for retail.  
Steam power is used in the operation  
of the machinery.

The brew house is a large brick  
building of modern construction and  
five stories in height. In here is in-  
stalled all apparatus necessary for  
the making of beer from the time of  
the sprouting of the barley to the  
time when the beer is to be drawn off  
in pipes to the bottling house.

The bottling department is in a  
separate building but the kegs are  
filled in the brew house.

A feature of the entire establish-  
ment is the cleanliness. Everywhere  
possible the floors are constructed of  
concrete with openings permitting  
them to be flushed with clear water  
at short intervals and where the  
floors are of wood the same cleanli-  
ness prevails. Throughout the entire  
building there is not a trace of a  
"beery" smell.

The kettles and tanks show evi-  
dence of much scouring and polishing  
and all apparatus that is brass shows  
no trace of tarnish.

The first process in the making of  
beer begins in the malt room situat-  
ed on the bottom floor of the brew  
house. The room is a large one with  
concrete floors upon which the barley  
is placed to sprout. There are four  
separate "batches" on the floor in dif-  
ferent stages of growth and one is  
taken up each day to be replaced by  
another.

After the barley has been soaked  
and placed in the room it is stirred up  
at stated periods for four and one-  
half days before ready for the next  
process.

Before being placed in the malt  
room the barley is cleaned and se-  
lected. It is not unusual for a "batch"  
of 150 bushels to be reduced to 135  
bushels after the selecting and wash-  
ing process has been finished.  
When the barley has sprouted suffi-  
ciently it is dried in coke ovens to  
prevent further sprouting and crack-  
ed and cleaned of sprouts by being  
run through a machine. It is then  
ready to be placed in the mash tank.  
The mash tank is a huge iron kettle  
with a brass bottom containing nu-

merous fine perforations. The crack-  
ed malt is boiled in water until all  
the valuable properties of the malt  
have been extracted. This kettle is  
located midway between the ground  
floor and the roof.

The malt extract is then drawn off  
through the perforations in the bottom  
of the vat and enters another large  
kettle of copper, where the hops are  
added and the mixture is boiled for  
the required time. It is then pumped  
to the "hop tank" on the fifth floor.

From this tank the hot liquid  
runs down through pipes over which  
water passes for the first few feet  
and which afterward are cooled by  
ammonia gas in the beer pipes where  
the yeast is added. From the beer  
pits the beer is run into large wooden  
vats, where the liquid is permitted to  
ferment for the required time and is  
then run into the "rest" cellar, where  
it remains in large vats from three to  
six months. It is then sent to the bot-  
tling house through the government  
pipe line, or is placed in kegs in the  
brew house.

The keg washing department is also  
situated in the large building. When  
the empty kegs are unloaded they are  
scrubbed inside and out with strong  
solutions and steam. If after inspec-  
tion they are not found to be clean,  
they are given further treatment and  
made ready to be lined with a coating  
of pitch.

The beer is cooled to a low degree  
of temperature before being drawn  
off into the barrels, in order to pre-  
vent foaming, a special device capable  
of filling 100 barrels an hour being  
employed.

The bottling house, where the beer  
is placed in bottles, is a large, well-  
lighted building south of the brew  
house. In addition to the machinery  
for bottling, it contains a refrigerated  
cellar in which are three white glass-  
lined tanks, each capable of holding  
125 barrels. The beer, after leaving  
the brew house, is run into these  
tanks.

The building holds a large automa-  
tic bottle washing machine which  
cleans the bottles by means of strong  
solutions and afterwards rinses them  
inside and out. Each bottle is in-  
spected over an electric lamp before  
and after being filled.

A machine capable of filling 75 bot-  
tles a minute is one of the latest de-  
vices installed. The filled bottles are  
then pasteurized before being placed  
in cases or packed in barrels.

## MAIL ORDERS FILLED

A complete mail order department is maintained at this store.  
A number of clerks give their entire time to shopping for those who  
send their orders here by mail.

The girl who fills your mail order will do so as carefully as  
though she were shopping for herself. Catalogues are sent out every  
spring and fall. If you live outside of Ogden, let us put your name  
on the list.

**W. H. WRIGHT & SONS CO.**

## U-tah-na Chocolates

ARE UTAH'S BEST  
IF YOUR DEALER DON'T HAVE THEM  
ASK HIM WHY

Made in Ogden  
by Shupe Williams Candy Co.

## Utah Knitting Co.

For all kinds of UNDERWEAR, SWEAT-  
ERS, BLANKETS, HOSIERY—All goods  
guaranteed.

302 25th St. Ogden, Utah

## EVERY DEALER

IN OGDEN HANDLES

## RED DEVIL

(The Rock Cement.)

CAPACITY—One and a half million barrels yearly.  
UNION PORTLAND CEMENT CO.  
General Office, Ogden, Utah.

## Gold Leaf Brand Lard Is a Utah Made Product

EACH CAN IS INSPECTED BY A GOVERNMENT OFFICIAL.  
THE ONLY LARD PUT UP UNDER GOVERNMENT IN-  
SPECTION IN THE STATE. DEMAND IT FROM YOUR  
DEALER.

**OGDEN PACKING AND PROVISION CO.**  
OGDEN SALT LAKE CITY SAN FRANCISCO

## Jesse Knight's "Spring Canyon Coal"

This is the first time this "Best of Good Coal" has been on the  
market here in Ogden.

We are in the market to introduce this good coal at the same  
prices that you have been paying for the other Utah coals.  
Give us a trial order. Do not overlook the fact that we sell  
"MAMMOTH COAL."

A good, clean Wyoming coal at the following prices:  
Lump, \$5.00. Nut, \$4.50 Delivered.

**FRANK MOORE COAL COMPANY**

"DEALERS IN ALL KINDS OF COAL."  
Office Phone 612. Yard Phone 345.  
Yard on West Side of Wall  
Avenue Between 22nd and 23rd.

You will never know the meaning of satisfaction, till you try

MADE OF CLEAN PEELED  
AND CORED HEADS OF  
UTAH CABBAGE

**PIERCE'S SAUERKRAUT**  
UTAH CANNING COMPANY

ELIMINATE ANY  
HOUSE ODOR IN  
PREPARING